Grandmama Lady Featherstand's Receipt Book
Cod Tounds

Tongues & Tounds. — Must be soaked in cold water a day & night the water being frequently changed. —

Tounds. — 2 lbs. form a good sized dish. — May be prepared on emergency 5 minutes before dinner. —

a lbs. x

Soak them in blood warm water for 5 minutes, then take off the skin. Boil them in cold water for 1/2 an hour, or until they are soft: — Tongues the same. — Egg Sauce, & Mustard. —

16 Novr 1821.

The Casks after being opened should be well covered up, either with a piece of oil-cloth, or canvass: The tops of the Tounds should be kept well sprinkled with Salt. ——

N.B. The Casks of Tounds must be kept filled up with cold brine and that will preserve them, as long as you like —

8 Feb. — 1823.

Melted Butter

Keep a giant Stew pan for this purpose only. —

Cut 2 ozs of Butter in little bits, that it may melt more readily, & mix more readily; — put it into the Stew pan with

MS Lod ex 447 no 27
D0526

Damson Cheese | Miss Bowles

ut yr Damsons in an earthen Jar, tie
wn close, & boil them till they are ten
en let them stay till they are cold
el them and stone, pound the skins
a marble mortar — put them to the pa
nd half the weight of sugar to the whole.
the pulp & skin. crack the stones & put
in the Kernels to it, before it is
fficiently boild

Almond Paste Miss Bow

lb Bitter Almonds blanched a
inded in a marble Mortar.
e yolk of 4 new laid Eggs.
wo spoonfuls of brown Sugar
glass of Brandy. mix
ork all well together.

Ms. Codex 644
P0566627

Grandmas Dutch Blamange (2 Jugs)

Tongues: 2 In Dissolve 2 oz of isinglass in a
pint of Water over the fire:
Strain out into ½ pint of white
wine - the yolk of 8 Eggs well
beaten - the juice of 3 Lemons, or
the peel of one - sweeten it to your taste - set it on the fire, & keep stirring it till it boils: then strain it
& put it into yr Mould.

Chemy Wine

N.B. To Gather the Chemies when quite ripe, bind Bulle them off the Stalks, & prepare them
through a hair Sieve. To every Gallon
liquor put 2 lbs of lump Sugar finely
beaten, then stir it to gether, & put
it to a Vessel that will just contain it
& let done working stop it very
for 3 Months then Bottle it
readily, & mix it

8 Feb. 1823.

Jelly of Currants

Take a pd of Loaf Sugar - break it
into pretty large peices - dip over
peice in cold Water - throw it into
a preserving pan, & boil it till it
candies, which you will know by its
sticking to the Spoon - have ready a
pd of half of Currants stripd from the
stalks - throw them into the Sugar
& let them boil till they are all burst
take your pan off as quick as you
can, into a thin Canvas bag & press
the Liquor through. Put it into the Jelly

Grandma

An Excellent Cheap Soup

2d Page

Tongues: ⅈ

Feinds. 2 ℔ of Beef cut in small pieces Take
Beef or barley
Rice. ½ pint split Peasen
6 potatoes. 2 large Onions —
pepper & salt to ℈ taste. put all
these with one Gallon of water
into a deep Pot — Fit it down,
& Let it bake 6 hours —
N B — dont strain it but turn
it altogether into ℈ Dish — this
will make a good meal for 6 or
8 people & does not want
any bread To eat to 12 lbs.

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N.B.

8 Feb. — 18

Keep a
Let
readily, &

Lemon Meringue pies

ces Take a Large thick Skind Lemon: squee
Extract all the juice & set it by: then pick
out the Meat & Skin, which is not to
mixed — & boil the rind in two wate
till it is quite tender — then beat it in
a Marble mortar very fine — & add
the juice, with 1/2 lb. of dry powdered
sugar — mix all these well together
& add 1/2 a lb. of well washed Curr
the half lb. of beat Beef Suet finely
shred —

Blamange

12 Yolks

an oz of isinglass put in pow-
put to it 1/2 pint of water - let it
simmer till it is dissolved - then
strain it, & put to it when it is a
little cool a pint of Milk - two
oz of sweet almonds, Lash fine
a little Mountain Wine - Let it
all have a boil together sweeten
it to yr taste, then strain it through
a sieve, & put it into a Basin to
cool - stirring it all the time
When it begins to thicken - Dip
yr Mold into Cold water & fill them

potatoe Cheesecakes / Mrs Bowles

Take 4 oz of Potatoes — 4 oz Lemon peel
4 oz Sugar. 4 Oz Butter 4 Eggs with
half the whites — boil the Lemon peel
till tender. Boil yt Potatoes & bruise
them very well in a Mortar — beat
yt Lemon well with the Sugar — then
beat all well together, & melt the butter
in a little thick Cream: & mix altogether, & let it lie by till it is cold — put
paste in yt patties, & fill them more
than half full — bake them in a
quick Oven ½ an hour — sift sugar
over them as they go into the
Oven.

Ald pour Pudding

4 Spoonfuls of flour — 4 Eggs —
4 oz of Butter — 4 oz of Suet —
4 oz of Sugar — 4 oz of raisons &
4 oz Currants — mix all very
light together, & boil it 4 hours
just before you put it into ye Bag
Add 4 spoonfuls of wine.

German Puffs

4 Eggs, 4 Spoonfuls of flour a pint
of Cream, or good milk. 2 oz of butter
Melted in it: beat them well together
& a little salt & Grated Nutmeg:
put them in large Cups well
buttered — bake them a ½ of an hour
in ye Oven not enough to brown them.

Orrange Puddg —

pare 6 Seville Orranges as thin as
possible: boil the rind in water tell
it is so soft that you may beat it
to a past quite smooth in a marble
Mortar — put to it the Pulp and
Juice of 3 of the Orranges — having
first cleard it from the seeds, & all
the white skin; then put 1/2 pound
of double reffd Sugar — finely pow
dered — 4 Eggs well beaten: stir all
together in the Mortar. when ye
paste is ready for the bottom of ye
dish, & when it is ready to be put
into the Oven — Add to it a Qr of
a pd of fresh butter nicely melted.
then all well together — put it
to Dish, & let it to bake in
a gentle Oven

15

Almond Butter.

Take the Yolk of eight eggs, take off the thre
And beat them very well. then put to them
a pint of cream, and stir them very well
together, & set them on a clear fire, & stir
it till it boils, and is like curds and whey,
then put it in a canvas or Muslin bag
then hang it up till the whey is run
from it, which will be in four or five
hours, then take thirty Almonds,
blanch them & beat them very well
as you beat them put your Eggs to
them, & beat them very well together
& season them to your taste with sugar
and rose water & mix them very well
together, then put it in your dish.

Macaroni / The Italian way

Boil 1/2 a p[t] of pipe Macaroni gently in
salt & water, till tender, then press it in a
cloth, (but dont break the pieces) free
from the water, then put it in the dish
in which it is to come to table.
Take 1/2 a pint of thick cream 1/4 of a p[d]
of fresh butter, & some grated parmesan
cheese. stir these well together, & pour over
the Macaroni. bake them in a slow oven
first grating on some more cheese.

To make

Capt. Pearse

To make India Curry.

Cut 2 Chickens in small pieces
wash them very clean, then let them
simmer a very little while in water
while they Simmer fry a few onions
Brown in Butter: Then put the
Chickens with the water they simmered
in into a stew pan, put to them
the fried onions, & one tea spoonfull
of the India Mixture, & a tea spoonful
of Mushroom powder: & when stew'd
enough Serve up. with a plate of
Rice boild in the following manner.
Wash & pick y^d Rice very clean
Then put it into y^r Sauce pan
with a very little water over a slo
fire, when the Scum rises, Skim
it clean, then cover it up close
& let it boil very slow, when t
done enough turn it out in

a Bason; press out the water & then Turn the Bason over a Dish & let it come up in the shape of the Bason.

Breakfast Cakes. (Lady Jagg)

2 lbs flour, one Egg, & three tea spoonfuls of New Yest, beat up all together, rather more than a pint of Cream warmed, Mix all well, & set it an hour & half before the fire to rise, Make it into thin Cakes, & do them over with a yolk of Egg & water, & prick them.

(Miss Cowtan)

A Bradshaw Pudding

A pint of Milk boil'd, 3 Eggs, six ounces of flour & a little Salt (leave out the whites)

21

To preserve Oranges in halves.

Do as many Civil Oranges as you pleade, weigh their weight of Double Refin'd Sugar, Set the Oranges over the fire to boil with a good deal of water, As the water wastes pour on fresh boiling water till they are so tender ya may thrust them through with a Straw which will be in about two hours, & 1/2 or three hours. Then put them into fres water & let them cool Gently. Then cut them in halves & pick out all the see with a Fork, breaking the Peel as little as possible. Wet your Lumps of Sugar in cold water & set them over the fire to melt, when the Sugar begun to boil put in Oranges & boil them fast for half an hour, when they ar

almost enough, take a Lemon to about
ry. Oranges & Squeese the Juice on a
Lump of Sugar, Then put it to the Rest
& give it one boil more.

To clean polished Grates.

Boil a g^rs^ or ½ of black soap in half
a pint of small Beer till it becomes
a Jelly: then stir in half a pound of
fine Emeries, & let it boil a few
minutes — rub all the bright
part of the Grate with iron or
Woolen Cloth — Afterwards with
white brick dust, & Leather to
keep it bright, rub often with
a hard dry brush:

A good Soup

Cut 2 Carrots in very small peices.
And cover with it the bottom of
yr stew pan - then put in 2 middle
sized Onions whole, 2 heads of
Sellery, a little salt - a spoonful
of whole pepper - then cut yr
shin of Beef into thin peices - &
lay it over the whole wth a bundle
of sweet herbs, & fill the stew pan
to the Water - cover the stew pan
close, & let it draw about 40
Minutes: then add 5 quarts of
warm water (not boiling) let all
stew about 6 hours - then strain
it - you may add Vermicelli

or any herbs you please, just boil'd and
cut in very small peices.

Carrot Soup (Mrs Frankland)

Slice 3 Carrots the long way, put them
with 1 onion & a gl of a pd of butter
into a stew pan — let them be dowed
& fried till tender: then pour off
the grease, & add 3 pints of good
Broth — a little salt & pepper, &
a Bunch of sweet herbs: let all stew
gently 3 hours; then strain it thro
a hair sieve & send it up.

25 Green peace Soup without Meat

Take about 2 pints of BB Peas, boil them, till you can rub them thro a Sieve — put in 3 or 4 blades of Mace, some black pepper-corns; a bunch of thyme, sweet Marjoram, & one large Onion, & when you find it has a good taste, strain it thro a sieve — then take about a pint of young peas, boil them in salt & water, & put them into the soup — to this mint green onions & spinage, shred them but not too small — put a bit of butter into a pan, make it very hot, then throw in the herbs & fry them, but take care it does not burn: put them into the Soup, & as

it boils, take off the scum: then take a qr
of a pd of butter, worked up pretty well
with flour: put it into the soup & keep
it stirring till it is all melted. Let it
boil sometime after — put in salt to
your taste

To make Gravy for the Scotch Collops
Put a piece of butter into your Stew pan,
let it boil up, then put to it a peice of
Veal, & a bit of Ham; let them fry till
it is a light brown, then pour boiling water
upon it, & put in an onion, & a little
Mace & let all stew together for an hour
& a half, then strain it to the Collops

47 Scotch Collops (Lady Fagg.)

Cut them pretty thin, beat them & dredge them with flour, fry them in butter, a light brown. Then take out of y^r pan, & let them drain from the fat; then put them into a Stew pan, & put the Gravy to them by degrees, let them stew gently & hour & half, or two hours & serve them up hot, with a ball of forced Meat, boild in a piece of the Caul, & laid in the middle, & forced meat balls fried & laid upon them, with some little thin slices of Bacon, & some slices of Lemon.

& thick, & a proper size for y^r Collops, beat them very much, & make them up round.

To make the forced Meat

Scrape some Veal very fine with a knife, put double the quantity of Beef suet to it, work them well together with a spoon, & take out all the Strings & skins, make it up with a spoonfull of water & the yolk of an Egg, Season it with a little mace & Salt, make it as light as you can to roll, boil them in water, & put them into the Gravy with the Collops, boil a large ball in the Caul for the Middle & fry the rest as directed above, this is the best forced Meat I ever tasted. — The thick Collops are done the same way, only cut y Meat × in square pieces about an inch

Mock Turtle (Mrs Flucks)

Take a good Calves head, with the skin on,
scald it till the hair will scrape off clean
then open it, & wash it clean, & cut out
the Brains, put it with the tongue into
a net, boil it till the bones will come
out, season it with mace, cloves, nutmeg,
& black pepper, as much of each as will
lie on a six pence, & half that quantity
of Chian pepper, salt it & let it lie in
that state a day or two, Cut it then in
Square pieces about the size of an egg,
season again as before, & put it in
an earthen pot, with half a pint of
red wine, 2 ounces of butter well
rubb'd in flour, & as much strong
gravy as will cover it, set it in a moderate
oven for 2 hours, & when you serve it

up, put in yolks of hard eggs, cut in two & small forced meat balls, fried a light brown, with a little more wine, the oftener tis done, the better it is, but it must be always done in the oven as a pan breaks it to pieces.

To Dress a Brace of Carp Mrs Bricherd

Bleed the Carp into the quantity of about a small tea cup full of Port wine. Stir it for some time, Put some Beef & a little bit of veal into a sauce pan with as much water as will cover it, when it boils & is well skim'd, put in a bunch of sweet herbs, a piece of horse radish, some bruised ginger, whole pepper, & a little onion, let this stew gently, till it becom a strong gravy, then strain it off, & put into it 2 teaspoonfulls of mushroom catchup two or three large spoonfulls

of the liquor in which the fish was
boil'd, & salt to your taste, thicken
it with half a ℔ of butter, well work'd
with flour, then squeeze half a pretty
large lemon into it. as soon as it boils
stir in the mix'd blood & wine. but
let it not boil afterwards lest it
should curdle. in the water that is
to boil the carp put some vinegar
horse radish, whole pepper, ginger
& a bunch of sweet herbs, let it
boil when the fish is put in, & some
time before.

Lichen Islandicus (Iceland Moss)

To 3 ounces of Lichen Islandicus put a quart of spring water
+ Boil it for 20 minutes - strain the liquor thro' fine muslin
+ sweeten it with white sugar — a large Tea cup
of this Islandic jelly to be taken 4 times a day.
℞ℌ - To be had at the Apothecarys Hall by the
pound or ounce. - an excellent remedy for
Lungs, Coughs, spitting blood &c also in every
discharges of blood. —

Bread Sauce. (Ashton)—

Take the crumb of a penny roll
or about the same quantity of fine
bread— just as in ball a pint of
water, with 6 or 7 pepper corns, 1 or
onion— Let it boil a quarter of an
hour,— Then add a quarter of a
pint of thick Cream & a lump of
butter the size of a Walnut— boil it
ten minutes more, & then it is made

Anna

~~To Dress the Cakes~~

Dry Pancakes

Take 5 Eggs— Only 3 Whites— Well Beat
a pint of Cream, a little salt, & as
much flour as will make it as
thick as batter— a lump of melted
butter the size of an Egg— put no

butter in the Pan, you fry them
in, & right will eat exceeding Short

Excellent Peace Soup. (Ashton)

If you have no Beef Bones take
3 pounds of gravy Beef - 4 heads
of Celery, 2 onions - 1 Carrot &
a few pepper Corns - put them
into a Stew pan, & draw the
Gravy for about half an hour -
Then put 3 quarts of boiling
water to it — let it stew
gently for 6 hours. over a slow
fire - When it is cold take off
the Grease - Then pour it upon a
pint of split pease & let it
simmer over a slow fire 4
hours — put to it a little
dried Mint rubd, & some fried

bread when you serve it up.

Mince Beef (à la Colville)

First prepare a strong good Gravy, season it a little Onion — when strained, add to it a little Mushroom or Walnut Catchup: Mince the inside of a Sirloin of roast Beef very small as for patties, & add also minced fine, the white of two Eggs boiled hard, & some pickled Mushrooms, which use a great addition to the flavour, season with pepper & salt to yr taste & put it to the Gravy, & just heat it up, for if it remains long on the fire, the meat becomes hard: Garnish yr Dish with Eggs boild hard, cut in Quarters. — Or you may make a wall of boild rice round yr Dish.

A cheap & Excellent family Soup

Cut 2 lbs of Lean Beef into small slices. — 1 pint of Split Pease 1/2 lb of a peck of Mealy Potatoes 1/2 lb Carrots sliced very thin — 1/2 lb Turneps Sliced. 1/2 lb Onions — 1 ounce Salt — 1/4 ounce pepper fresh ground — a head of Sellery sliced & pot herbs — to these put 6 Quarts of Water — Stew them over a gentle fire for 5 hours, taking care to keep the Vessel closely covered. the whole will become eatable together & will afford 6 Quarts of most wholesome, Agreeable & Nourishing Soup, without the Expence of Bread.

Hann 36
15 Isaw Ekin

Boild Rice Pudding

Take 3/4 of a pint of boild Milk, & a stick of Cinamon & a bit of Lemon peel — then take 1/4 of a pd of Ground Rice: & wet it with a little Milk — mix it with the boild Milk — set it on the fire till it is very thick; stirring it all the time: then stir in 4 ounces of butter & the yolks of 6 Eggs & the whites of 4 well beat — sweeten it to yr taste, & boil it in a Bason one hour.

To make Excellent Curry. —

½ oz of Coriander Seed
¼ oz
¼ oz Turmaric, Salt, & Cayenne to taste

Mix the Powder Smoothly in a Quarter of a Pint of milk — Cut Small Three Onions, fry them well in butter — Then take your Rabbit & fowl or meat of any Sort — cut it in joints or Small pieces — Season them with pepper & Salt — fry them a nice brown in the same pan the Onions have been fried in — dip each piece in the milk & Curry Stuff — The put it with the Onions in 3 quarters of a Pint of good milk — cover it close up, & Stew it gently one hour. Squeeze in half a lemon when near done.

Potato Pasty

Take of Beef, mutton or Veal 2 pounds,
let it be seasond as for any other
pasty & place it in the bottom
of the steam dish, with a bit or
two of butter / 2 ounces are enough /
for the whole pasty including
what is used in the mashed po-
tatoes / & a sufficiency of Water
to draw a good gravy, a few slices
of carrot may be added if the
pasty be made of Mutton:
Take also of potatoes / nearly one
pound / one gallon: & them

the Yolks (& peels,) till they will mash perfectly smoothe, mash them & rub into them a little Butter — when they are mashed place them smoothe & even upon the Pie meat, & put the potatoes smoothe & even upon it pressing them very close round the Edges of the dish — the Pie may then be sent to the Oven, which if quick will bake it in an hour but if slack it will require an hour & half. of those the Baker will judge by the colour which will when done resemble the driest puff paste

Miss Bedingfield

To make Tuffy.

To make Tuffy

Put a 1/4 of a pound of Butter, in your Sausepan. Set it on the fire till it melts, then mix with two pounds of Treakle 1/4 of a pound of flower, the peal of two Lemons chop'd very fine; add these to the butter, then let it be on the fire till it is quite thin, add rather less than 1/2 a pound of Brown Sugar, then let it all boil (Stiring it all the time) till it is quite thick, That when it is cold you may make it in any shape or fancy you like.

Give each many shape

And never guttle sweetmeats till you

Bridewell pudding

A pint of Milk boild — 3 Eggs
well Beaten, 6 oz of flour, a a
little salt — leave out the Whites

Baked Apple pye (Mr Cook)

1 pint of Cream — beat the Yolk
of 4 Eggs with the whites of two
half a Nutmeg Grated — the pulp
of two large Apples after they are
boild — ½ a ℔ of a ℔ of butter
boild — a handful of Grated bread
beat all well together & sweeten to yr Taste: butter yr
Cups well: half an hour will
bake them — Melted butter,
Sugr & wine for Sauce

3 9 41.

Oyster Catchups — Mrs Franklin

3 hundred of Oysters — wash them
clean in their own Liquor — boil them out
Liquor & Skim it clean — then chop them
Oysters, & put them into it — stew them
half an hour — then strain it off, & add
to it half a pint of white wine, or good
Vinegar — 2 oz of Anchovies ¼ oz of
black pepper. a few Cloves, Mace &
Nutmeg, & a little Ginger — boil all
these together a quarter of an hour.
when Cold Bottle it for Use — N.B —
be sure to put all the Spices into y
Bottles. You may put a pint of
Water & a little Vinegar to the Oysters
which will serve for present Use

16 12

Blanch Eight Almonds, & cut them in
small peices, & stick them all over it, you
must beat in a marble Mortar.

To make forced meat Balls
Take a little of your tenderest part of a
leg of veal, double the quantity of beef
suet, a little lemon peel, cut very small
two anchoves, beat it in a morter to
past, take a little thyme, & sage, shred
small, one egg, season it with pepper,
salt, and nutmeg, mix it well with
your hands, and make it in to round
balls, & fry them with butter, let the
pan be very hot, that they fry soon,
and serve it up very quick.

write the

3 Sort

Mrs Metcalfe

Oven Cakes

2 p flour dissolve a ½ p of Butter in as much warm milk as will wet the flour. Beat 2 eggs, Yolks & whites, very light in a spoonful of good Yeast, mix all together. let it stand to rise when risen make it into flat cakes, the size of a Muffin

To Stuff Mackerel

Take fennel, Chives, parsley, & lemonpeel well chop'd & mix'd with butter & seasoning thicken'd with flour, this is to stuff the fish, which must be scored & broil'd

The sauce must also be a little thicken'd with flour. Charles Mar

Charles M

1452

Good Sauce for Fish / Mrs Frankland

1/2 pint Mushroom Catchup
Do Walnut Catchup
1/2 Tea spoonful of Cayan Pepper.
6 Cloves Garlic — put all into a
Bottle — Stop it close — Shake it when
you use it — keep this ready for fish
Sauce — one Tea spoonful is excellent in
Melted Butter — for fish Sauce.

To stew Pease the French way — Lady Monson
Excellent.

1 quart of young pease. 2 Cabbage Lettuce. a small
square piece of Ham — with a Bouquet (which consists of
Thyme — Parsley — & young Onions tied up) and a small
piece of Butter — put them into a stew pan, & stew them
for 10 minutes — have ready some boiling water,
add a little at a time, till your pease are quite
tender, after which add a little Butter & Flour,
with a little salt & Sugar, to your taste — you
must judge the thickness so as you may eat them
with a Fork. — Augt 1816 RW

Excellent remedy for a Cough.

2 oz of picked Liquorice.
2 oz Horehound Shavings.
2 oz Candied Orrigo root
2 oz Pearl Barley
1 oz Conserve of red Rose Buds

put all into 3 pints of Water,
let it simmer to a quart.
take half a Tea cup 3 or 4 times a
day - in equal quantity of warm
Milk

A small piece of alum ought
to be put into the Water in which
Cod fish is boiled, it gives the
fish firmness

To make a Pilleau.

Take a Fowl, wash it very clean, set it on the fire to boil in a pot with as much water as will cover it; put a little Salt in the water when it boils, scum it clean; then put a little black pepper whole, a blade of Mace, & five or 6 Corns of Jamaica pepper, let the Fowl boil till it is enough. While it is doing, boil ½ a pint of Rice in the Usual way, when the rice is done enough, take up the Fowl & keep it warm by the fire, then put the Rice into about three pints of the Liquor the Fowl was boiled in, & let it stew gently till the Liquor

45

is almost wasted: beware to keep
your Bowl Flat in some Liquor
then put it into the Dish with
a bit of boiled pickled Pork, &
put the Rice all over it, garnish
with five or Six small Onions
boil'd whole in two or three
waters. You may add a Tea
spoonful of the Curry powder
to the Rice, while it is stewing
The Rice must be dry
in the Dish. ——

Ginger wine

To 8 lbs of Lisbon Sugar put 4 gallons
of boiling water, boil them 1/4 of an hour,
skimming it all the time, then
the liquor is cold squeeze in the juice
of Lemons then boil the peels with 2
ounces of ginger in 3 pints of water
an hour. When cold put it all to
a Barrel with 2 spoonfuls of yeast a 1/4 of a
pint of brandy then put the Bung loose till

Sweet Pot.

The leaves of Lavender, Lemon Thyme, Sweet Marjorum, Rosemary, Bay & orange. The flowers of Violets, Cloves or Pinks, Oranges & damask roses, both blown & buds, all picked from the green except the Orange flowers. put them in as you please. Sliced Orris root, Benjoin & Storax, of each one ounce, a quarter of an ounce of Musk, Two pounds of bay salt, Oranges stuck with cloves but they must be at least twelve months in drying before they will be fit to beat & ready to put in. Add an ounce of cloves, & an ounce of nutmegs each bruised fine to raise the smell.

47

A Receipe for Deafness.

Take 3 or 4 Turneps perfectly sound
leaving about an inch at the Top
uncut: boil them well & when bled
take off the Skin, & with a Spoon
squeeze out the Juice, which put into
a Phial: this Juice is to be put into
the ear, a teaspoonful at a time, letting
it remain in the ear two or three
minutes, & to be used 2 or 3 times in a
Day: if the weather is cold, let the juice
be made a little warm — it generally
proves its good effects by a crackling
sensation when put into the Ear.
Great care must be taken that the
Turneps are sound, & that no water
comes with the Juice

Lady Jones.

Eye Water

Fill a new Sipkin with clear bright Sea
coal, taken from the middle of the fire:
pour Spring water upon it - cover the
whole closely for 48 hours. Then filter
the Water very perfectly, & put it into
Bottles for Use. Dr W applied it some
times as a Strengthener, but with
most success in cases of Inflamation.

Receipe for the Ague Lady Roche

one pennyworth of Franckincense beat into
Powder & moisten'd with Brandy, spread on
a piece of Linen. grate a nutmeg on it.
cover it with linen cloth & apply the side
with the nutmeg to the Stomach.
the Franckincense must be melted at the
fire.
the plaister should be put in a bag of fine
cambrick of muslin that it may not irritate the

To wash Lace for Painters way.

Boil ½ Lace, & tack it 3 or 4 times double with fine thread: put it in Luke warm suds, after having boild the Soap, to save rubbing the lace: change the Suds two or three times, as wanted.

The last time with Pumps water put in the Suds to clear it & give it a firmness & then squeez'd out of the Suds in a cloth: & pin it on the Ironing Cloth — this is for fine Lace; what is not so fine, may be wrung when nearly dry, with a cool Iron, to prevents its looking rough.

for the Ague W^m. King

23 50

Virginia Snake root — two grains

Powder of Bark five grains

bark in fine powder

Tincture of Bark - twenty drops

Decoction of Bark - half an ounce

Mix & make a draught, to be taken

every two or three hours.

N: B. Half an ounce is consider'd

a table spoonful.

To make the decoction

one ounce of bruised Bark

to a pint of spring water & boil for

ten minutes.

Mrs Trowell

For Deafness

Balsam Capives — two drams
Spirit of Lavender — one dram
Sal volatile spirits — 25 drops

Mix them together & drop a few drops in the Ear, at going to Bed.

Miss Nicholls

Apple & Rice Budding.

Take a quarter of a pound of rice, boil it in water five minutes, then strain it off, put it in some milk, with a slice of Butter, let it Boil a quater of an hour, then sweeten it to your taste, beat it up with an Egg, let it stand till cold, peel four or five large Apples, stew them as for Sauce, when cold beat it up with the yolks of two Eggs, & Sugar,

butter your dish, put the slices at the bottom & apples at top, then beat the white of an Egg to a strong froth & lay it on the top, Bake it three quarters of an hour. ——

Gloucester Jelly

S: Rich: Jebb

Pearl Barley
Sago
Rice
Candied Eringo root } each one ounce

boil them in two quarts of water, till half is consumed, then strain it.

when taken, dissolve one of the Jelly, & put to it either a little white wine & sugar, or milk & sugar.

N: B: if there is any Fever, or Cough, Milk must be used instead of wine.

Mrs Hutchinsons

Gout Cordial

Take Raisons of the Sun, stoned & sliced, four
pound, Rhubarb half a pound, Senna two
ounces, Coriander, & Fennel seeds of each an
ounce, Cochineel, Saffron, & Liquorice of each
half an ounce, Infuse these in two gallons
of French Brandy six weeks, then Strain it
off, & add five quarts more to the same
Ingredients, & let it stand till you think
it has got out all their virtues. then mix
the first & last together, It will keep
twenty years. It should be stirred every
day whilst infusing. It is good for the Cholic
Two or three spoonfulls to be taken and
repeated in half an hour, if the pain is not
removed.

N:B: a Table spoonful & a half is sufficient
for those who are not very strong. to be taken at
night, or any time of day, when the Bowels are unco

from D.r Reynolds
for Miss Hildyard

25

℞ Test. Ostr. ppt. gr xxv
Aqua Cinnamon ℥ iss
Spirit. Æther. Nitros. ʒ ss xxx
Arab. Gummi ℥ j

1 ℥ ij ℥ iij haustus octava quaque hora
or thrice a day to be taken
vel ter die sumendus

The bottle must be shaken before you take the

medicine

1 Misce - mix together
2 Fiat - Let there be made
3 haustus a draught

A Plain Plum Cake

1-½ pound of Flour
½ pound of Butter
½ lb of Sugar
½ lb of Currants
2 Spoonfuls of new Yeast Nutmeg to your taste

For a Cough.

Take the Yolk of a new laid Egg, beat it up well with three large Spoonfuls of Rose water, mix it well in. half a pint of new milk from the Cow. sweeten it well with Syrup of Capilliare & grate some Nutmeg into it. Drink the above every morning for a month fasting & refrain from spirituous Liquors of every Kind.

Cowslips Wine —

Take 12 lbs of Sugar, the juice of 6
Lemons, the Whites of four eggs
well beaten, & six Gallons of Water
Put all together in a Kettle, &
let it boil, scum them, taking care
to skim it well. Take a peck
of cowslips, & pull them into a
Tub, with the skin, peeling & le:
mons. Then pour on the boiling
liquor, & stir them about; & when
it is almost cold, put in a thin
toast, rubbed hard & rubbed with
yeast. Let it stand 2 or 3 days to
work. If you put in before you
turn it, 2 ounces of Isinglass & citro
or Lemon with a quart of Rhenish
Wine, it will be a considerable addi
tion. The 3 day strain it off, & put
the cowslips through a coarse cloth

Mulled Egg Wine (Mrs Greenhalgh)

The yolk of one Egg in a spoonful of cold white Wine well beat - have ready about 3 Glasses of hot white wine & ½ water - that is, one Glass of ½ & sweeten it to your taste - add the Wine & Egg by little at a time & toss it backwards & forwards 'till well mixed, & kept stirring; when set on the fire till it is near Boiling ——

+

Continuation of the Cowslip Wine

Then Strain it through a Flannel Bag & turn it up. Leave the bung loose for 2 or 3 days. till you see it has done working, then bung it tight. Let it stand 3 Months then bottle it off ——

an Excellent Decoction for Lax & loose habit
Dr Cantly Lisbon

Take six ounces of burnt hartshorn in powd^r
& six drams of Gum Arabic, & first let
each be divided into four equal parts
take one of the parts of the hartshorn,
& one of the gum arabic, & three pints of
water, boil the water away, till it becomes
a quart, then strain it through a fine
cloth, add afterwards two, or three, spoonfuls
of simple Cinnamon water, & as much fine
sugar, as will make it agreable to your taste

To make Ginger Wine. This is the best way

Put Thirty Three pounds of Lisbon Sugar into Eleven Gallons of
Water— Boil them three quarters of an hour, skimming them
all the time. When the liquor is cold squeeze in the juice
of six lemons — then boil the peels with a pound and a
half of Ginger in three quarts of water for an hour, or
a little more — When cold put it altogether into a
barrel with six spoonfuls of Yeast, & an ounce of isinglass
beat very thin, — seven pounds of Jar raisins — then close
it up, and let it stand seven weeks, — add Two quarts
of brandy when in cask —

a Gargle for a Sore throat

a Pint of Sage tea strain'd
four table spoonfulls of Honey boil'd
in it, & skim'd.
four table spoonfulls of Port wine
& three table spoonfulls of vinegar
to be used every half hour warm.

Beef a la mode

Choose a piece of thick flank of a
fine heifer or ox. Cut into long slices
some fat bacon quite free from yellow
let each bit be an inch thick or near
dip them into vinegar, then into a
seasoning ready prepared of salt, black
pepper, all spice & cloves, all in fine
powder, with parsley, chives, thyme
savory & knotted marjoram shred
as small as possible & well mixed

Take a sharp knife make holes deep
enough to let in the larding - then rub
the beef over with the seasoning and
bind it up tight with tape. Set it in
a well tinned pot over the fire or
rather stove - three or four onions
must be fried brown & put to the beef
with two or three carrots, one turnip, a
head of celery & a small quantity of
water - let it simmer gently ten or
twelve hours, or till very tender,
turning the meat twice — Put
the gravy into a pan, remove the
fat, keep the beef covered, then put
them together & add a glass of
port wine take off the tape & serve
with the vegetables, or you may strain
them off & send them up cut into
dice for garnish - Onions roasted &
then stewed with the gravy are a
great improvement. A tea cupful
of vinegar should be stewed with
the Beef.

58 Mrs Nicholas

To dress Macaroni

Boil ye Macaroni in a little water with a little butter till it is tender, put it on a sive, & when drained chop it a little, & put it in a stew-pan with a little cheese & a little cream also a little pepper & salt. Stir it all the time, & when it is done enough, put it in the dish. Have some grated cheese ready with which you must cover it all over, then brown it with a Salamander. —

Most wonderful dish for Now.

Mr Nicholas

Take a fine Leg of Mutton, put one clove of Garlick into the But End & 2 Cloves of D: into the small end — order from the Garden a handfull of Lemon Thyme, a handful of Parsley, & 3 Onions of the size of a common Apple. Slice the Onions, & put your Bunch of Thyme & Parsley therewith into an earthen Pan to be placed in ye dripping pan under

the Joint - upon these 3 ingredients pour a quart of sound common Cyder - & baste the Mutton with this liquor - when roasted enough strain off the Liquor & put it steaming into the Dish in which the Joint is ~~to be~~ served up, for Sauce, first chopping the Onions only of the three Herbs, & putting it to it - currant Jelly must be eat with it -

Given by Mr. Webb: In B.P. for Gloucester to Mr. Nicholas

To preserve Walnuts.

Peal them & put them in Water for nine days changing them every day, take their weight in Sugar & add one pound more to every hundred Walnuts - put a piece of Lemon peal, a piece of Cinnamon & a Clove in each before you preserve them with half a pint of water - drain the walnuts off as soon as they boil leaving the Syrup boiling till it is made - let it cool before you pour it on the Walnuts - Boil it again a fortnight after & pour it the same way -

To make Walnut Ketchup.

Mrs Franks.

Bruise the Walnuts in a Mortar - then get all the Liquor you can from them - to a quart of the Liquor put half an ounce of Mace, & half an ounce of Nutmegs - White pepper half an ounce, a Quarter of a pound of Mustard Seed - one ounce of Ginger - one ounce of Shallotts - a few cloves, a stick of Horse Radish, & two or three cloves of Garlick - half a pound of Anchovies - a quarter of a pint of Vinegar - Boil it a Quarter of an hour - then Strain it into Bottles.

To pickle Hams like Westphalia

Take a Ham of 16 lb weight, put two ozs of Salt petre, one pound of coarse Sugar one oz of peter Salt, one oz of Bay Salt, one oz of Salt pennela, mix with

common Salt enough to cover the Hams quite over. Turn y^r Hams every other day, & let them remain in the salt a month, then take them, & rub a little bran over it, & dry it in a wood fire Chimney, where a constant fire is kept, it will be fit for eating in a month. – The quantity of the above ingredients are to be varied according to the size of your Hams, when you first soak it in water over night. Hams from a Bacon pig are better than Pork: N: B: it is better to have your ham cut with the Hurly bone left on – & Bacon with the spare ribs left on also.

To make Potatoe Cheesecakes.

Take 6 oz of potatoes – 4 oz of lemon peel – 4 oz of Sugar – 4 oz of Butter – 4 Eggs, with half their whites, boil the lemon peel, till tender – boil ye potatoes & bruise them very well, in a mortar

beat y.r Lemon peel with the Sugar,
then beat them all well together &
melt the butter in a little thick
cream, & mix all together very well
& it lye till cold, put crust in y.r patty
pans, & fill them little more than
half full - bake them in a quick
oven, half an hour. Sift some
Sugar on them as they go into the
oven - this quantity will make
a dozen & half small patty pans

Rose Pomatum

Take 3 pounds of the best Lard, put it
in a deep pan, stir in as many Rose
leaves with a wooden spoon as you
possibly can get in, putting in a few
at a time - cover it over with a
thick cloth to keep in the smell -
let it stand all night - then for
ten days more keep stiring in as many
Rose leaves as you can get in each
day. Remember to put in the
Yellow from the middle of the Flow

The first day put in one large hand-
full of common Salt - At the end
of the ten days put y.r Pomatum-
into a large Jar that will stand in
a Kettle of water - set it on the fire,
let it simmer for three hours, then
squeeze it through a coarse Cloth from
the Rose leaves - pour it into a wide
pan, let it stand till cold - take off
the Cake of Pomatum, throw away
the Liquor - simmer it again, pour
it into a pan as before - throw away
the liquor, this is to be done till no
liquor remains - the sweetness
depends upon the quantity of Roses
you put in - put it into Pots -
keep it at least 3 or 4 Months before
you judge of the sweetness, but it
will be still sweeter at the end of six Mo.

A Saline Draught

From fifteen to Twenty grains of Salt
of Wormwood, One Table Spoonfull of Lemon
Juice, and Two Table Spoonfull of Water
with a little Sugar

To Make a Potatoe Pennico

Scrape the skin clean off some pound
of good raw potatoes, then wash them clean
in fair water; take 3 pd of beef or Mutton
or any meat you like best, cut it into some
pieces & 3 or 4 ounces each, season them
very well with pepper & salt & an onion
chopped very small; have ready a stone
wide-mouthed jar, such as hares are usu-
=ly jugged in; slice thin a layer of the
potatoes into the jar, then a layer of some
seasoned meat over them, & so alter-
=ly layer of potatoes & meat; let your
uppermost layer be potatoes so that your
jar be about three quarters full, just
water into your jar - then stop the
mouth of it with a large well
fitted cork, covering the same

Strong piece of Canvas, & tying it
down with packthread, so as only a
little of the steam may escape in the
pounding; for a little should constantly
evaporate from the side of the cork to save
the jar from bursting. Then place
into your jar upright in a kettle of cold
water on the fire, so as the mouth of
the jar may always be two inches above
the water in the kettle when boiling.
The hominy in the jar will begin to
boil some minutes sooner than the
water in the kettle. In about and a
half hour after the water in the kettle
begins to boil, your hominy will be
fully stewed. Then take out &
put your hominy into the jar, pour the hominy into
deep dish, & serve it up. ——

Gooseberry Wine

Gather y^r fruit when full ripe
bruise them in a Marble Mortar, put
them into a Tub & add as many quarts
of cold water as you have quarts of
Gooseberries let them stand 8 days, stir
them two or three times each day:
Strain them squeezing the fruit very
well if there appears much Sediment,
run it thro a thin jelly Bag - when
measured put it into y^r Barrel &
to every quart put one p^d of Lump Sugar
Stir it once or twice a day till the Sugar
is dissolved take about a pint of the
Liquor & dissolve half oz of isinglass in
by boiling it then the fine fruit it into
the Barrel & bung it close by degrees - the

Barrel must not be full as it works
very much - When done working - bung
it closely up & when fine bottle it
after washing the Bottles with Brandy.

Red Currant Wine

To 20 Quarts of water 20 Quarts of Currants
Bruise the fruit & then put the water
to them - the next day strain it thro a
sieve & to every quart of liquor add a
lb of lump Sugar powdered - let it stand
two days skimming & stirring the liquor
times then fill the Barrel leaving a bottle
out to fill it up as it works over - continue
to fill it up for weeks or ten days - When
has done working bung it up close & when

~~it has done working~~ fine & like it when it is generally in about Six Weeks —

Excellent

The true way of dressing Curry

Take two or three spoonfuls of Curry Powder, put into a pan to dry before the fire before used; let a couple of small chickens be cut in slices & skinned, put into the pan, with mince with the Powder; when dry, then take a Stewpan & put in a piece of Butter about the size of a Large Walnut, slice an onion into the butter, & fry till brown; then add the chickens, with a Large wine glass of water, & let them stew till thoroughly done: add salt, & a few cloves of garlic to your palate if you like agreeable, squeeze the juice of a Lemon —

Dish of Rice

Take 1/2 a pound of real Patna Rice wash in salt & water, when dry stew in it into a Cullender, & shake it into a dish, but not to touch it with your fingers, nor with a Spoon, & to be served upon a dish by itself —

Raisin Wine

Put 2 hundred Weight of Raisins with all their Stalks into a large hogshead & fill it up with water. Let them steep a fortnight, stirring them every day. Then pour off the liquor, & press the raisins. Put both liquors together into a clean vessel that will just hold it. For remember it must be quite full. Let it stand till it has done hissing, then stop it close, & let it stand six months. Then peg it & if quite clean, rack it off into another vessel. Stop it again close & let it stand three months longer. Then bottle it

Cowslip Wine

Take 12 pounds of Sugar, the juice

Dr Addingtons recipe for a hard Cough.

2 oz Pearl Barley
1 oz Figs sliced
1 oz Raisons of the Sun (Stoned)

Boil all in a quart of water till reduced to a pint.

About six minutes before it is finished - put in half an oz of Liquorice root sliced, and prepard as follows - one ounce of Liquorice root cut horizontally, put to it one pint of boiling Water, that shd afterwards be united with the former ingredients - & boil all together for six Minutes only - Strain it,

& take a gill of a pint of the Apozem
3 times a day ——— if the
patients is feverish add a little Nitre

A certain cure for the most severe
Sore throat. —

Two Table spoonfuls of Cayan Pepper.
One Table spoonful of Salt — Half a pint
of boiling Vinegar — & Three Table
spoonfuls of water — Mix the whole
together & let it remain till quite
cold, then strain it & use it every
hour as a gargle — J. J.
M. D.

To make Curry Powder

Of pounded Turmeric 1 Tea Spoonful.
Of pounded Dunia one Tea spoonful.
Of pounded Red pepper one tea spoonful.
Of pounded Ginger one knob.
Of pounded Onions 2 Chattacks. of
Garlic a tea spoonful. ~~of pounded~~
No ~~Bay leaves 2 Leaves~~ .

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A wonderful Dish for Roast — — 58

To make cold cream

2 ounces of oil of bitter almonds —
½ an ounce of Virgins Wax / In Winter
not so much / and ½ oz of Spermaceti —
Throw these ingredients into boiling Water
taking care that they are kept perfectly
mixed, stiring it with a spoon until
cold — Throw it then into Rose Water, & or water
change the Water every three or 4 days
— another day — Put the first 3 ingredients to
melt over a slow fire, when mixed — Throw it into ½ a pt
of Rose Water — It must be stired all the time when melting

36

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A famous American Receipt for the Rheumatism. £100 has been given for this receipt

Take of Garlic two cloves. of Gum ammoniac one Drachm. Blend them by bruising together. make them into two or three boluses with fair water, & swallow them, one at night & one in the morning - drink while taking this receipt Sassafras Tea made very strong so as to have the Tea pot filled with chips - This is generally found to banish the Rheumatism, & even contractions in the joints, in a very few Times taking

Lemon Jelly
Currant Jelly
Cheese Cakes
Carp (to dress)
Curry
Cough remedy
Gravy for Scotch Collops
A plain Plumb Cake

1
8
Mrs Brickenden 30
43
26
55

To make Ink.

One quart of Rain water - 4 ounces of Blue Galls - bruised pretty small - 2 ounces of Gr. Copperas clean & rocky - 2 ounces of clear Gum Arabic - 1 ounce of rock alum - a few cloves. Let these ingredients stand in a large stone Bottle, shake it every day - it will be fit for use in a month.

Ginger Beer

1 ounce of bruized Ginger
1 D° Cream of Tartar
1 Gallon of boiling water
1 pound of Sugar loaf
7 Lemons & 1 Lemon

[illegible] - Mix'd up

[illegible] mortar - add to
[illegible] pounds & a half
[illegible] 2 lemons & the
[illegible] ingredients 2 gallons
[illegible] nd until quite
[illegible] usin - and add
[illegible] immediately in
[illegible] across - it will be

also
a pound of black soap
1 oz.ª of Raf Tobacco
Spread on White leather
to be tied on both wrists
as tight as possible.

[illegible] 10 grains of salt of Wormwood.
30 D°. of Snake root.
Mixed up in 1/2 a pint of Peppermint
water. the whole quantity to be
taken between the fits - previous
to taking the medicine it is
necessary to take an Emetic

Calves foot Jelly
Currant Jelly
Cheese Cakes
Carp (to dress)
Curry
Cough remedy
Gravy for Scotch Collops
A plain Plumb Cake

To make Ink.

One quart of Rain water
½ lb. Galls - bruised,
2 ounces of fine Copperas clean
& clear Gum Arabic - 1 o
a few cloves. Let thes
stand in a large stone bottle,
every day. it will be fit for use in a
Month.

Shake well every morning
Rain Water
Cayenne pepper
Lemon Juice
Ice
Salt
Mrs Brickenden

Ginger Beer

1 ounce of bruised Ginger
1 D° — Cream of Tartar
1 Gallon of boiling water
1 pound of Sugar loaf
The rind of 1 Lemon

[illegible] mortar - add to
[illegible] a pound & a half
[illegible] 2 lemons & the
[illegible] ingredients 2 gallons
[illegible] and until quite
[illegible] cool - And add
[illegible] immediately in
[illegible] across - it will be

also

a pound of black soap
4 oz. of Rag Tobacco
spread on White leather
to be tied on both wrists
as tight as possible.

[illegible] 10 grains of Salt of Wormwood.
30 D°. of Snake root.
Mixed up in 1/2 a pint of Peppermint
water. The whole quantity to be
taken between the fits - previous
to taking the medicine it is
necessary to take an Emetic

Calves foot Jelly

Currant Jelly

Cheese Cakes

Carp (to dress)

Curry

Cough remedy

Gravy for Sea Fowls

A plain Plum

To make

One quart of Ra

Allspice Galls

2 ounces of G. Copperas

of clear Spring Wa

a few cloves. L

Stand in a large

every day. It will be fit for use in a

Month.

6. Bushels of Malt

6 lb. Hempseed or

Worcester hops

At Baber Thing

Ginger Beer

1 ounce of bruised Ginger
1 D° Cream of Tartar
1 Gallon of boiling water
1 pound of Sugar loaf
The rind of 1 Lemon

brew. 1/2 a hogs head of
ale. The same malt &
half the same hops, as=
=the leaving made the ale
with make 1/2 a hogs head
small beer

brew small beer alone

10 grains of salt of Wormwood.
30 D°. of Snake root.
Mixed up in 1/2 a pint of Peppermint
water. the whole quantity to be
taken between the fits - previous
to taking the medicine it is
necessary to take an Emetic

37

mortar - add to
a pounds & a half
2 lemons & the
ingredients 2 gallons
nd until quite
uslin - and add
immediately in
across - it will be

also
a pound of black soap
1 oz. of Rap Tobacco
spread on White leather
to be tied on both wrists
as tight as possible.

Calves foot Jelly

Currant Jelly

Cheese Cakes

Carp (to dress)

Curry

Cough remedy

Gravy for Sa

A Salain Po

To ma

One quart of

6 large Galls

2 ounces of Gr. Co

of clear Gum

6 few cloves

Stand in a large

every day. It will be fit for use in a

Month.

Mrs Richardson 30

Ginger Beer

1 ounce of bruised Ginger
1 D° Cream of Tartar
1 Gallon of boiling water
1 pound of Sugar loaf
The rind of 1 Lemon

37

Simple Ben
called Bib

Bruise 2 ounces of Ginger
& Beaten - add to it six &
& Cream of Tartar & pour
& & Gallon of boiling water
Peel of one Lemon & Put
Sugar reduced 2 Gallons of
Boiling Water - Stir it well
until quite Cold - Strain off
Into a Barrel -

40 grains of Salt of Wormwood.
30 D°. of Snake root.
Mixed up in 1/2 a pint of Peppermint
water. the whole quantity to be
taken between the fits - previous
to taking the medicine it is
necessary to take an Emetic

- Mix well
mortar - add to
a pound & a half
2 Lemons & the
ingredients 2 gallons
nd until quite
ssin - and add
immediately in
across - it will be

also
a pound of Black Soap
1 a p.d of Raf Tobacco
Spread on White leather
to be tied on both wrists
as tight as possible.

Calves foot Jelly
Currant Jelly
Cheese Cakes
Carp (to dress)
Curry
Cough rem
Gravy for C
A Salain Sa

To ma
One quart of
Six large Galls
2 ounces of Gr. C
of clear Sum
a few cloves
Stand in a la
every day. It will be fit for use in a
Month. 2

1
8
12
30

Ginger Beer

1 ounce of bruized Ginger
1 do — Cream of Tartar
1 Gallon of boiling water
1 pound of Sugar loaf
The rind of 1 Lemon

Ginger Beer called Pop — No. 1

Bruise 2 ounces of Ginger in a mortar — add to it 2 ounces of cream of Tartar — a pound & a half of loaf Sugar, & the juice of 2 lemons & the peel of one — Pour on these ingredients 2 gallons of boiling water. Let it stand until quite cold — Strain all thro' a muslin — And add a Spoonful of yeast — Bottle it immediately in stone bottles — Tie the Corks across — it will be ready for use in 72 hours. —

Capt. Gladwin — For the Ague

Ounce of Peruvian Bark.
40 grains of Salt of Wormwood.
30 Do — of Snake root.

Mixed up in 1/2 a pint of Peppermint water. the whole quantity to be taken between the fits — previous to taking the medicine it is necessary to take an Emetic

also

1/4 a pound of Black Soap
1/4 a p.d of Raf Tobacco
Spread on White leather to be tied on both wrists as tight as possible.

Edwards way of cleaning Furniture (France)

Let the Mahogany furniture be prepared by removing all spots & stains, as well as any remains of wax, or any kind of varnish -
Then rub sweet oil into the wood with a cloth - this rubbing should be strong, & continued much longer than is usually bestowed on furniture. When this has been well done, apply in a similar manner Spirits of wine, which must be equally well rubbed in. Furniture cleaned in this way has the appearance of being highly varnished - & recleaning is seldom necessary.

Fire & water-proof Cement (from Newspaper)

To half a pint of Vinegar, add the same quantity of milk; seperate the curd, & mix the whey with the whites of 5 Eggs - beat it well together & sift it into a sufficient quantity of quick lime, to convert it into consistency of a thick paste. Broken vessels, mended with this Cement will never seperate afterwards. -

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American Receipt for the Rheumatism & contraction of the joints -

2 Cloves of Garlic - 1 drachm of Gum ammoniac - bruise them together in a Mortar - make the mixture into 2 or 3 boluses with spring water. Take one every night & morning - & drink while regularly taking these boluses, very strong Sasafras Tea

To make a Brioche

Take a pint of Flour, wet it with a little warm water & rather more than half an ounce of yeast, set it near the fire to rise, (in Summer half an hour, in Winter an hour) then add two pints more flour, a pound & half of butter, 10 eggs nearly an ounce of salt, & half a glass of water. Knead all this well together, wrap it up in a cloth & put it by in a warm place nearly nine (or if it is not sufficiently risen) ten hours. Then divide the paste into the sizes you wish your cakes to be, a small one ½ an hour baking a large one, an hour & a half. Before putting into the oven they should be rubbed over with an egg well beaten.

Half this quantity will make a large cake

To cure Bugs — Lady Frankland

An ounce of Corosive Sublimate in a quart of Spirits of Wine — mix with half water put it on with a painters brush — — Destroy the brushes & bottle afterwards for fear of accidents, as it is strong poison.

1819 - Dr Bateman's treatment of Typhus Fever

An Emetic of Ipecacuanha

A dose of Physic -

If necessary blood letting

Cold drinks -

External cold -

Ventilation & Cleanliness - No Bark, Lime, Camphor, aromatic confection - no Tonics -

---

For Cough -

1 ounce of Gum Arabic dissolved over the fire in a 1/4 of a pint of Water - mix with it 1 + 1/2 ounce of Syrup of White Poppies.

A Spoonful of this when the Cough is troublesome

Pepper Pot - W. Ind. Dry

Take Some Spinage, Lambs Quarter - Cora & young Sprouts - pick off the stalks & scald them. Chop them up fine, & flour them, then boil a bit of fresh meat & a piece of salt meat together. & when you have thrown in some greens, put in a pod of pepper or a little cayan, - It must be eat with boiled Rice -

D

Damson Cheese (Miss Bowles)	6
Dutch Blamange (Lady Legg)	7
o Dry. Pancakes	32
for Deafness	47
For Deafness	51
Decaction	55

E

Eye water	48

Receipt for Brewing

6. Bushels of Malt
6. lb. Hereford or Worcester Hops —

} brew 1/2 a hogshead of ale - The same Malt & half the same hops, after having made the ale will make 1/2 a hogshead of small beer —

at Badger they never brew small beer alone

forced Meat Balls 16
with Sauce 42

=

A substitute for yeast —

3 ℔ᵗˢ of Potatoes put into 3 pints of water, boiled till it becomes a mash, then taken off the Fire, & the liquor & potatoes strained through a cullender - one pint, or rather more of milk is then mixed with it, & left to ferment, & this quantity is sufficient for a Bushel of Flour. —

℈ =

German Yeast 13

Grates / to clean polish'd ones / — 22

Gloucester Jelly / S: Rich Jebb — — 52

Gout Cordial / Mrs Hutchingman — 53

gargle for sore throat / Dr Lee — 56

16
42

To make Permanent Ink

Lamar Gostic — 5 Scruples
Gum Arabic — 2 Drams
Sap Green — 1 Scruple
Soft Water — 1 Oz

The linen to be first wetted with the following mixture —
1 Oz Sol Soda dissolved in 2 Oz^s of Soft Water

India Curry / Capt Pierce — 19

Johnsons Golden ointment the very best for Ophthalmia in the Eyes.

To keep from the plague - the body must be washed with vinegar & water - then oiled with a Sponge, twice a week. Storax in a concrete state carried about the person has been found to keep off infection

---

When a pin has been swallowed - give an emetic & afterwards the whites of several Eggs —

13

22
52
53
56

Gooseberry Vinegar —

To Gooseberries treated after the following receipt afford a vinegar of an exquisite taste & fragrant smell —

Bruise a certain quantity of the fruit well ripe, & mix with it a few raspberries; boil water, & after it has got cold, put three parts of it with one of the juice of the gooseberries. Twenty four hours after, filter this mixture, & to each gallon of it add a pound of brown sugar. In nine or ten months it will be fit for use. Its strength may be increased by exposing it to the Sun.

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To clean Picture Frames

Dust the frames well with a feather or fan brush - then breathe on the parts to be cleaned & rub gently with a soft leather. ——— (To clean pictures) wet a sponge wipe gently the picture - then dry it with a silk handkerchief if to be new varnished - Take some that is good, put it with a brush thinly on the Picture - lay the P. on its back in a dry room with the windows down for two or three days. — 2

Boiled Cream

A pint & ½ of cream - boil it in some Cinnamon, Mace, & lemon peal, & two laurel leaves - when the cream has the flavour of the spice, put in the yolks of 8 Eggs well beaten, & a spoonful of orange flower Water - keep stiring it over the fire with a wisk & pour it into cups. —

=

Macaroni	(Ashton)	4
Mince pies (Lemon)	(Lady Heggs)	10
Mackarel to stuff	———	17
Macarni the Italian way	———	18
Mince Beef	(L Colville)	34
Forced Meat		2 8
Mulled Wine	(Mrs Greenhill)	5 4

A large spoonful of made flour of Mustard such as is ready for use in mustard pots - dissolved in a Tumbler of Water quite warm cold may do - Must be given to any person who swallows poison

To Make Mock Turtle Soup

Take six Eggs, beat them very well, season them with salt & Cayenne pepper, and Nutmeg - two spoonfuls of Mutton gravy & small piece of Onion, & some parsley cut very small - then have a frying pan pretty hot with fresh butter, fry it but on one side. -

Ms. Codex 644

Orange pudding — — 14
Oven Cakes / Mrs Metcalfe / — 17
Oranges to preserve in halves / — 21
Oyster Catchup — 41

In case of swalling pins - bones
4 grains of Tartar of Emetic in warm
water - then the white of 6 eggs - this
last will envolpe the pin - & the emetic
bring it up — —

Potatoe Cheesecakes — — — 61
Rye Crust for Children
5 little Puddings — — 3
rice pudding — — 5
Mrs Gwatkin — 36
— — — 80
Sweet Pot — — — 46
Potatoe Pasty — — — 37
To make a Pilleau — — — 44
Rice Puddings — — — 51

Permanent Ink for marking sheep

1 drachm of nitrate (lunar caustic) dissolve it in a glass mortar in double its weight of pure water: This is the Ink. — In another glass vessel dissolve a drachm of salt of Tartar in an ounce & a half of water — this is usually named the liquid pounce, with which the Linen is wetted previous to the application of the Ink. —

To restore musty Wheat — (also

Put any quantity of Wheat in a vessel & pour on a double quantity of boiling water & let it stand till it cools. remove the decayed grains which swim at the top — then take it to the field to be well dried — stir it all the time it is drying. —

[illegible]

In case of a bite of a mad Dog - the part ought to be cut out as soon as possible, & a hot iron applied to the wound to burn it round

To take out stains from Dombasines, Crape &c.

a handfull of Fig leaves boiled in a quart of water till reduced to a pint then put it into a bottle for use -

For making Jabber shine as Glass -

3 penny worth of Isinglass
3 Do Gum Arabic

Bengal Curry - Barnes Philetsen

Skin a Fowl & cut it into pieces - 2 Table spoonfuls Curry powder - Fry 2 large onions & 2 chalots - beat fine in a morter - half a nutmeg & a blade of ginger grated - half a kitchen spoonful of salt, a quarter of a pound of butter, mix all the above well together on a stove the meat must be put in by degrees stiring it all the time - Add 1/2 a pint of water, stew it gently 2 hours, & the last hour without the cover that the meat may crust the butter Eat Pickles with

Artificial Ginger Sweetmeat
Thirkleby

When cos lettuce is run to seed, take the stalk part, peel off all the outside - Cut it into pieces to resemble Ginger - throw them into water as fast as you peel them, & wash them well. Have ready a syrup, one pound of Sugar & 5 pints of water & a spoonful of powdered Ginger tied up in a piece of muslin - boil the whole for 20 minutes & set it by for 2 days - then boil it again for half an hour, repeat this 5 times in the same syrup - then put it upon a sieve to drain, & wipe each piece dry with a clean cloth, have ready a good syrup with a great deal of Ginger in it well scraped & enough to give it a good flavour. Boil it in this syrup 2 or 3 times or until it look clear & tastes like East India Ginger. Some Lemon peel with thin ought to be boiled in it. ~

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Bay Salt 1/2 pound

Sum Benjamin } 2 ounces
Cloves } each
Sweet Storax }

Rose Leaves ad libitum

Piccalilli — Mrs Miller

This consists of all kinds of Pickles mix
& put into a large jar. Gerkins, slic
cucumber - button onions - calliflow
broke in pieces - salted & put on a large
hair sieve in the Sun to dry for 3 or
days; Then scald it in vinegar a f
minutes, - Then cold, put it to the
pickles. Large white Cabbage, cut in
quarters, with the outside leaves tak
off, Then cut fine, put it into a pa
pour boiling water on it with a handf
of Salt; Let it remain in the water o
a few minutes, put it on a sieve
the Sun to dry for 3 or 4 days, & scal
it the same as the cauliflower.

French

French beans - red disk pods, & nasturchions all go thro' the same process as pickins.

To 1 gallon of Vinegar put 4 ounces of ~~allspice~~ Ginger bruised - 2 ounces of whole white pepper - 2 ounces of allspice ½ an ounce of chillies, bruised - 4 ounces of Turmerick - 1 pound of the best mustard - ½ a p. of shalots - 1 ounce of garlic - & ½ a p. of bay salt. The vinegar, spice, & other ingredients (except the mustard) must boil half an hour - Then strain it into a pan; put the mustard into a large basin, & put a little vinegar to it; first mix it quite fine, & free from lumps, then put more, & so on - When all mixed, put it to the vinegar just strained off; when quite cold, put the pickles into a large pan, & the liquor over them; then stir them up, so as to mix them all, then put them into a jar, & tie them over first with bladder & afterwards with leather - Capsicums may be added to the above pickles & want no preparation. —

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A Dry Curry —
Fit for an Emperor!

Take a nice chicken & cut it into the smallest joints, & wash it well in cold water - melt 2 spoonfuls (Table) of Butter in a Quart Stewpan & add to it 3 Table spoonfuls of Curry paste (not powder) & to be Laid of the oilman, & the chicken ready cut up, keep stirring the whole till done - which will be in 20 minutes. —

† Lemon Mince pies

Squeeze a large lemon, boil the outside till tender enough to beat to a mash, add to it 3 large apples chopped, & put 4 ounces of suet, ½ a pound of currants 4 ounces of sugar; put the juice of the Lemon, & candied fruit, as for other pies. Make a short crust, & fill the patty pans as usual. —

1 Lemon
3 Apples
4 oz: Suet
½ lb: Currants
4 oz: Sugar
Candied fruit

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Iceland Islandicus

To 3 ounces of the above add a
1 quart of Spring Water - Boil it for
20 minutes - Strain the liquor through
Muslin - Sweeten it with White Sugar.

A large Tea cup of this Islandic
jelly to be taken 4 times a day -

N.B. To be had at Apothecaries
Hall by the pound or ounce -

An Excellent Remedy for Lungs
Cough - Spitting Blood - also in
discharges of blood - -

For rubbing Tables

3d penny worth of Spirits of Turpentine -
3 ♌ do — of Bees Wax -
2 ♌. ♀. of Rosin - Mixed together
by the fire for the Tables

Bad thing -
Plain Oil the best — well
rub the Tables - in

Green Pea Soup Maigre

5 or 6 Cucumbers pared & sliced –
2 or 3 Cos Lettuces, the white parts –
1 or 2 Sprigs of Mint –
2 or 3 Onions sliced –
– a little Cayenne pepper, & a little Salt.
1 Pint of young Peas, with a little Parsley.
1/2 pound of Butter or nearly so –

Put altogether in a Sauce pan & stew in their own liquor for 1 & 1/2 hour, or till quite tender – then boil 1 Pint of old Peas, & pulp them thro' a Cullender, & mix it in the liquor that boiled them, in a Quart or more as you like it for thickness. When the Herbs are stewed enough put them into the liquor & serve it up. –

Cheap & easy method of Brewing

1 Bushel of Malt -

3/4 pound of Hops - will brew twenty gallons of good Beer -

For this quantity of malt, boil 24 gallons of water, & having dashed it in the copper with cold water to stop the boiling, steep the malt (properly covered up) for 3 hours, then tie up the hops in a hair cloth, & boil malt, hops, & wort, altogether, for 3/4 of an hour which will reduce it to about 20 gallons. Strain it off, & set it to work when lukewarm. -

In large brewings this process perhaps would not answer - but where the malt can be boiled the essence is sure to be extracted

— Green Peace Mesh'd in Norway —

as much Water as will prevent
burning — & put a little Butter, & Salt,
& some slices of young Carrots — nothing
must be Strained off but all steed
together.

Mr. Wonderful Liniment for the Hands

1/2 pint of Whiskey
1 Wine glass of Spirit of Turpentine
1 1/2 ℔ Castile Soap —

Put all into a Bottle, & shake
well before using it for rubbing the
hands — 2 or 3 times a day. —

Irish Cake

2 ℔. of Flour — 1/2 ℔. Butter — 1 ℔. Currants
1/2 ℔ of raw Sugar — 2 Teaspoonfuls of
Carbonate of Soda dissolved in an English
pint of new Milk, seasoned with a little
Cinnamon & cloves. The Cake ought to be
put before the fire for a short time before
it is put into the oven. —

Fondant (Cheese pudding)

Put some grated Parmesan cheese into a basin, with pepper & a little melted butter, & the yolks of eggs; stir them together; whip the whites of the eggs to a firm froth, & add them a little at a time, to the cheese, stirring lightly with a wooden spoon; half fill as many paper cases as you can, & bake them, like biscuits, in a moderate oven. Serve them as quickly as possible after they are done.

Broiled Mackerel

Clean, empty, & wipe your fish as usual. Split them up the back, rub them with a little butter; mix some bread crumbs & shred parsley, cover the mackerel with this, & broil them. When of a nice colour serve them up with the following sauce.. Put some shred parsley, a small quantity of oil, salt, pepper, & lemon juice into melted butter - stir altogether & make it quite hot

* RECIPE FOR CHOLARAIC DIARRHŒA.—The *Standard*, upon the authority of a clergyman who has tried it with uniform success in 1848, gives the following nostrum:—Lump sugar (ground), 2 oz.; prepared chalk, 2 oz.; ginger (ground), 1 oz. A teaspoonful to be taken in a wine-glass full of brandy and water (half-and-half) every hour until the diarrhœa ceases; three doses at the most, but most commonly two, or even one, have always produced the effect desired, and nobody will question the safety of the medicine. The rev. gentleman to whom we owe this prescription had doses prepared and mixed in two-ounce phials, to prevent any misuse of the brandy.

LOCAL DISTRIBUTION OF THE CHOLERA.—The following tables possess at this time considerable interest:—

- Apple Jelly -

Slice a quantity of apples, taking out the core & seeds - but do not peel them - put them into a brass saucepan with as much water as will cover them - Boil until the whole is reduced to pulp - then strain through a jelly bag - & next day add 3/4 lb. of refined Sugar to each pint of the liquid which is then quite opaque - and boil the whole again until it jellies.

It may be flavoured with Lemon juice or peel, the first time of boiling. -

Orange Marmalade.

Pick the Oranges high coloured & rough (Seville) in the Skin. weigh an equal quantity of them & good lump Sugar, devide the Oranges into two equal quantities - from the one pare off the Skins, & with a pair of Scissars cut the parings into thin chips, which put into a Linen bag & boil till tender.

The other 1/2 of the oranges grate the rind from, & cover it close up in a Bason till wanted to preserve the flavour — Then with a knife scrape the pulp from the Skins. picking out Seeds, Strings & bits & and throwing them as you go on into a bason of cold water which have standing by you — on the other hand having previously broke the Sugar & put it into a preserving pan

pan, let the pulp & juice as you
go on be thrown upon it to keep
melting it. — When all this
is done, squeeze the refuse from
the water which will now be like
a Jelly, & run it through a Hair
Sieve, & to every Pint of it give
an additional pound of Sugar
but not too much — If you make
3 dozen of Oranges, say a Quart
of this Liquor. By this time
the chips will be sufficiently
boiled — Strain them well from the
water in which they were boiled,
& then mix the chips with the Sugar
& pulp already in the pan, but do
not put it on the fire untill the
Sugar is well melted. boil it in a
clear fire, but not too strong.
after coming to boil quick, it may
do so for ½ an hour. Then throw
in

in the rind - and let it boil a ¼ of an hour longer - When all this is done, stir it up as you put it into the pots, as the thickest is apt to ascend. —

This Excellent receipt is from Scotland - & will if tied down with Bladder covers, & kept in a dry place, be very good for 2 years or longer —

Potted Beef.

Bake - 2 lb. of lean Beef with 1 lb. & ½ of Butter. When done, cut & beat it in a Mortar, adding half the butter it was baked in with 1 drachm of pounded mace, the same of allspice & salt & pepper to taste. When it is very smooth put it into pots, & cover it with the remainder of the butter it was baked in. —

Ginger Cake

Lady D:

1 lb. Flour -
3/4 lb. Moist Sugar -
1/2 lb. Butter, beaten to cream
1/4 Pint of Treacle
2 ounces of ground Ginger - & the least degree of Cayenne pepper.
5 Eggs, well beaten -
1 1/4 Teaspoonful Carbonate of Soda.
a few Caraway Seeds -
all to be well beaten with the hand.
The Shape or Mould to be 3 quarters full
to be Baked 1 hour & half
in a moderate Oven.
It requires long Soaking -

F. Whalley
Dr. Baron

Lean Beef & Veal, of Each 3 pounds
cut in Slices & put alternately into a
Stone Jar, with some Water to prevent
burning - The jar put into a Saucepan
of Water, & very gently simmered
for 12 or 14 hours - A Tea Spoonful
to be taken occasionally -

Famous
Restorative Jelly

{ Mrs. Whalley 50
Frederic
Notrnice

A Calfs foot - or 2
A Lobs Head - (better without)
The Top of a Loaf -
A Gallon of Water -
A quart of new Milk -
A Nutmeg grated into it when
The whole to Simmer ½ done
very gently till reduced to half
the quantity - When quite cold
the fat to be carefully removed.

A Coffee or Tea cup (small)
to be taken with Salt or Sugar
twice a day - A little Wine
may be added if wished.

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5 Drachms of Calomile flowers
2 Do - Gentia Root -
for a pint of water (Stomatic)

Stewed Beef Steaks

Take 1 lb. & 1/2 of rump steak cut thin & divide it into pieces 3 inches long - Fry of a light brown with 2 large onions cut in slices - Then lay them into a small stew pan with 2 small carrots, & cover with a pint of gravy - Season with pepper & salt, & thicken with a bit of butter rubbed in flour, with 2 spoonfuls of ketchup - Let it stew till tender -

Rice or potatoes should be eaten with it -

To make Yeast.

Boil 1 ℔. of good flour, a quarter of a ℔. of Brown Sugar - & a little Salt, in 2 Gallons of Water, for 1 hour. When milk warm, bottle it, and cork it close, & it will be fit for use in 24 hours. - 1 ℔. of this Yeast will make 18. ℔ ℔. of Bread. -

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To make Camphored Spirits

A quarter ounce of Camphor, in a Pint of Spirits of Wine -

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Typhus Fever.

The following remedy has been found very effectual in Ireland.

Put 1 Table Spoonful of Yeast into a^{r} Gill of warm Porter - Stir it well, & while warm, give it to the Patient - repeating it every 6 hours while any Fever remain - Then reduce it to 12 hours - & as the Patient gets better, increase the distance of time, till it becomes once in 24 hours.

This remedy has been tested by Lady O'Brien, in Seventy two cases - Seventy recovered -

It has been introduced into the Fever Hospital, at Parsonstown with great success

{ a^{r} a Gill is one quarter of a pint.

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Mrs Mac Clayen

Gingerbread Nuts

Rub half a pound of butter into 2 pounds of flour; add one pound of coarse sugar, & an ounce & a half of pounded ginger, & a teaspoonful of spices; mix all well together with a pound & two ounces of treacle; form it into balls, or roll it out & cut it into cakes. Bake them upon tins.

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Gingerbread Snaps

lb
1½ flour. 1 lb. treacle. 1 lb. raw
sugar, ½ lb. of butter. The weight
of a small half penny in
ground ginger, & the same
weight divided between
ground cloves, & cinnamon.
A small teaspoonfull of
carbonate of soda, & half
that quantity of tartaric
acid.

(If you have baking
powder - a large teaspoonfull
& it will answer fully as
well.)

Melt in a pan the treacle,
sugar, & butter, & after

having mixed the flour
spices & baking powder
well together. pour in
what you have in the
pan. mixing it well
all the time. Let it then
stand till cold. as it
will take less flour to
roll them out. and the less
the better. Take a small piece
at a time & roll it very
thin & cut it into neat
little shapes. & fire in
a cool oven.

Ms. Coder 644

Essence of Meat) Dr King's
A restorative jelly or Soup.

1 lb. of Mutton, lean
1 lb. of Veal or Beef - lean
1/2 a Fowl - (Salt & cloves)
Cut the whole into small pieces
& put it into a white jam pot.
Then place the pot into a
Saucepan full of water. and
stew it for 5 or 6 hours - as the
Water boils away put in more
but none must get to the meat.
When done strain the Essence
of meat, & pot it again for use.
1 or 2 Spoonfuls of this jelly made
hot is nourishing Soup - to be
taken twice a day - Sometimes
Beef Tea may be added to it.

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Mrs Locke 55

For Dropsy - famous receipt

Strong Dandelion Tea - 3 Cupfuls

to be taken during the day

with 5 drops of Sweet Spirits

of nitre in each Cup - to be taken at it

quite cold - The Tea must

be made with the roots & leaves

of the Dandelion -

A Girl of 19 was cured

of a Dropsy of 3 years Standing

Mrs Lord Sydney Smith's -

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A famous Receipt for Salad.

2 Large Potatoes passed through Kitchen Sieve
Unwonted softness to the Salad give;
Of ardent Mustard add a single Spoon
Distrust the condiment which bites too soon
But deem it not, those men of herbs at fault
To add a double quantity of Salt;
3 times the Spoon with Oil of Lucca crown,
And once with Vinegar, procured from town.
True flavour needs it, and your Poet begs
The pounded Yellows of 2 well-boiled Eggs;
Let Onion atoms lurk within the bowl
And scarce suspected, animate the whole,
And lastly, on the favoured compound toss
A Trifle teaspoonful of Anchovy Sauce.
Then, tho' green Turtle fail, tho' Venison's tough
And Haunch of Turkey are not boiled enough
Serenely full, the Epicure may say,—
"Fate cannot harm me,—I have dined to-day"—

The Rev Sydney Smith

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The prescription was taken from
a book by Dr. Darnell an
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years Mrs. Fred. Mainzer takes
the prescription to Mrs. in
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Camphorated Spirit 1/2 an Ounce
Laudanum — 2 drams
Oil of Amber — 2 drams
Oil of Almonds 4 drams
To be rubbed on the Chest and
back. between the Shoulders
night & Morning, about a Teaspoonful
each time

An excellent embrocation for
the whooping Cough

Dr Darwells receipt

To dress Scotch Collops.

White.

Cut them off the thick part of a Leg of Veal, the size and thickness of a Crown Piece, put a Lump of Butter into a Sossing Pan, and let it over a slow Fire, or it will discolour your Collops, before the Pan is hot lay the Collops in, and keep turning them over 'till you see the Butter is turned to thick White Gravy; put your Collops and Gravy into a Pot, and let them upon the Hearth to keep warm, put cold butter again into your Pan every time you fill it, & fry them as above, and do continue 'till you have finished;

When you have fryed them,
pour the Gravy from them
into your Pan, with a Tea
Spoonful of Lemon Pickle,
Mushroom Catchup, Caper
Liquor, beaten Mace, Cheyan
Pepper, and Salt, thicken
with Flour and Butter, when
it has boiled five Minutes,
put in the Yolks of two Eggs
well beat and mixed, with
a Tea Cup full of rich Cream;
keep shaking your Pan over
the Fire 'till your Gravy looks
of a fine thickness, then just
fry your Collops and shake them
when they are quite hot, just
them on your Dish with Force-

meat Balls, strew over them
pickled Mushrooms: Garnish
with Barberries, and Fry Sidney
beans. -- ---- ---- ---- ----

To Dress Scotch Collops Brown.

Cut your Collops the same Way
as the white ones, but Brown
your butter before you lay in your
Collops, fry them over a quick
Fire, shake and turn them
on a fine Froth; when they are a
light Brown, put them into
a pot, and fry them as the
White ones: when you have fryed
them all Brown, pour all the
Gravy from them into a clean
Tossing Pan, with half a Pint
of Gravy, made of the Bone and

Bits you cut the Collops off, two
Tea Spoon-fuls of Lemon Pickle,
a large one of Catchup, the same
of Browning, half an ounce of
Morels, half a Lemon, a little
Anchovy, Cayan, and salt to your
Taste, thicken it with Flour
and Butter, let it boil 5 or
6 Minutes, then put in your
Collops, and shake them over
the fire, if they boil it will
make them hard; when they
have simmered a little, take
them out with an Egg-Spoon,
& lay them on your dish, strain
your Gravy and pour it hot on
them, lay over them Force-meat
Balls, and little Slices of Bacon
curled round a Skewer and boiled,
throw a few Mushrooms over; Garnish
with Lemon and Barberries.

Frances Jenkinson

To make Elder Wine

Put 1 Peck of elder Berries to four gallons of water. Take the berries full ripe picked clean from the stalks. put them into cold water let your Wine be rain it carefully ot to break your e from your ber- Wine. To every than two pounds it boils, skim it ly one hour. o every gallon

To make Cold cream

2 oz of oil of bitter Almonds
½ oz of Virgins Wax pin Written
not quite so much, & ½ oz of
Spermaceti, throw these ingredients
into boiling Water stirring care
that they are kept perfectly
mixed, stirring it both on

To make Excellent Curry

½ oz Coriander Seed
¼ oz Cummin do
¼ oz Turmeric Salt & Cayenne to Taste

Mix the powder Smoothly in a 2ᵉ of a Pint of Milk, cut 3 moderate Onions fry them nice in Butter - Then take your Rabbit & fowl or meat of any sort. cut it in joints or small pieces. Season them with pepper & Salt. fry them a nice Brown in the same pan the Onions were fried in dip each piece in the Milk & Curry stuff then put it with the Onions in 3 parts of a Pint

Bits you cut the collops off, two
Tea Spoon-fuls of Lemon Pickle,
a large one of Catchup, the same
of Browning, half an ounce of
Morels, half a Lemon, a little
Anchovy, Cayan, and salt to your
taste, thicken it with Flour
and Butter, let it boil 5 or
6 Minutes, then put in your
Collops, and shake them over
the fire, if they boil it will
make them hard; when they
have simmered a little, take
them out with an Egg-Spoon,
& lay them on your dish, strain
your Gravy and pour it hot on
them, lay over them Force-meat
Balls, and little Slices of Bacon
curled round a Skewer and boiled,
Throw a few Mushrooms over; Garnish
with Lemon and Barberries.

To make Curry Powder

½ oz Coriander Seed
¼ oz Cummin do
¼ oz Turmeric Salt & Cayenne to Taste

Mix the powder smoothly in a 2ᵛ of a Pint of Milk, cut 3 make 3 onions fry them Pale in Butter - Then take your Rabbit & joint or meat of any Sort. cut it in joints or small peices. Season Them with pepper & Salt. fry them a nice Brown in the same pan the onions were fried in dip each peice in the Milk & Curry stuff Then put it with the onions in 3 parts of a Pint

1

To make Lemon Pickle

20 of oil of bitter Almonds
½ oz of Virginia Wax pin Written
½ oz of ½ pint of Spermaceti, Strain these ingredients
into boiling water Stirring
that they are kept perfectly
Strained, Stirring it with

To make Ginger Ale

½ oz Bruised Ginger ½ oz Cream of Tartar ½ lb Lump Sugar 2 oz Lemon Juice 3 Gallons of Water Mix the Ginger & Cream of Tartar & Lemon Juice with the Sugar & put it into a Stone Jar or Cask Then Boil 2 Gallons of the Water & pour it upon the Ingredients in the Jar or Cask Then fill up with Cold Water Stir it well for 9 Minutes & let it stand 24 hours Then Bottle it off for use

To make Ginger Wine

½ oz Bruised Ginger ½ oz Cream of Tartar 3 Pounds of Lump Sugar 2 oz Lemon Juice 3 Gallons of Water Mix the Ginger & Cream of Tartar & Lemon Juice with the Sugar & put it into a Stone Jar or Cask Then Boil 2 Gallons of the Water & pour it upon the Ingredients in the Jar or Cask Then fill up with Cold Water Stir it well for 9 Minutes & let it stand 24 hours Then Bottle it off for use

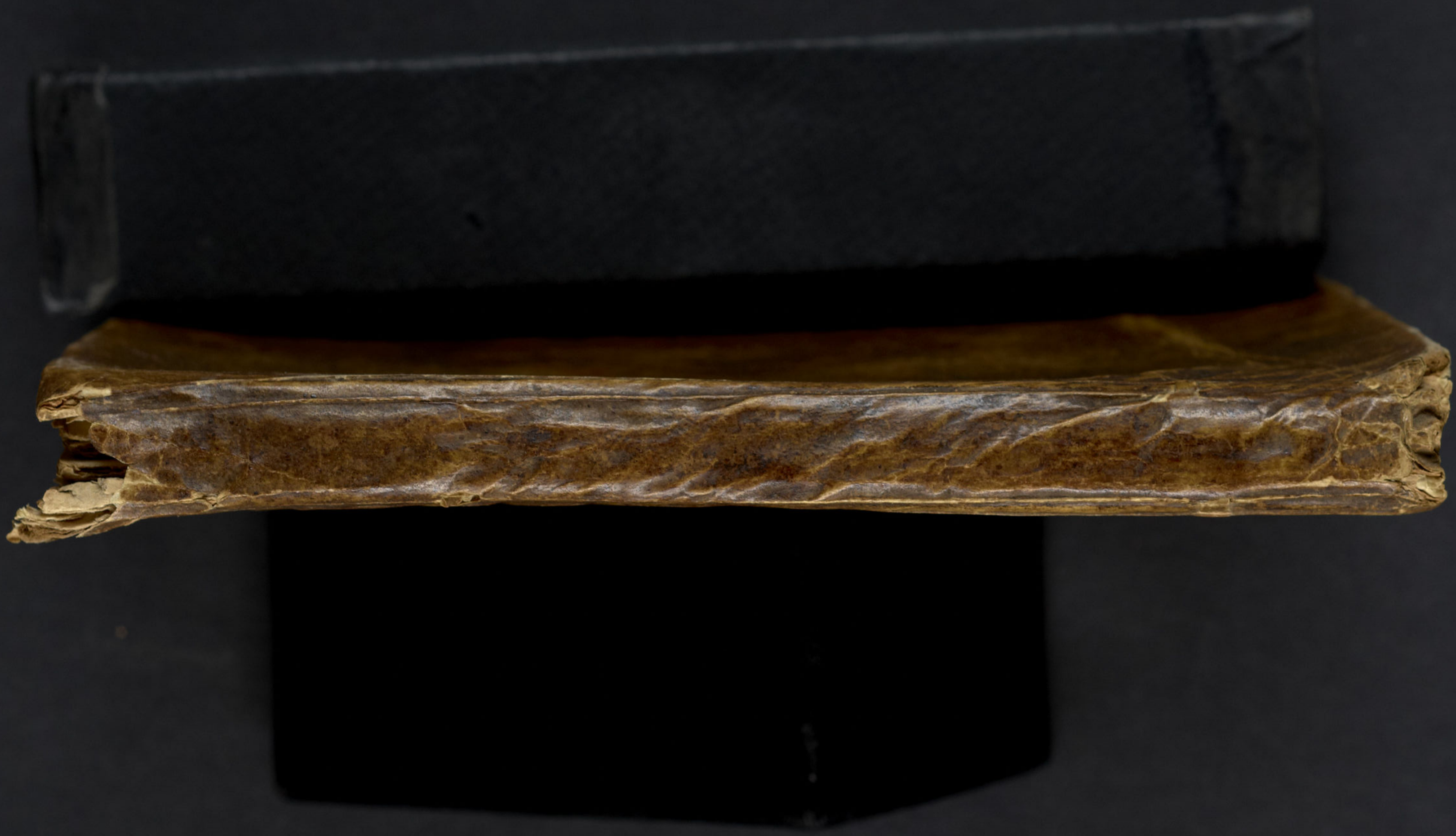
Ginger Wine (very Rich)

½ oz of Pale Ginger
½ oz of Cinnamon Bark
½ oz of Coriander Seed
½ oz of Allspice
½ oz of Cayenne Pepper
2 Pounds of Lump Sugar Pounded fine
2 Lemons sliced thin Pare off the Rind
Put the Ingredients into a Gallon of Boiling Water
Stir it well for 9 Minutes & let it stand
Strained, Then put it into a Cask

partner yet must talk further

Dear Grandmamas Book

Several persons have written in it

as well as myself - Ru

Ms. Codex 644